

Carranor Hunt and Polo Club ***~Events~***



502 East Second Street
Perrysburg, Ohio 43551

Contact Tina Roth 419-874-4292
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- Carranor Club can accommodate 45-220 guests.

- The required minimum event charge is \$1800.** This includes room charge, food, and beverage services.

- Room Rental Fees:

Founders Hall (Capacity 110)	\$500	Main Ballroom (Capacity 110)	\$500
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Aiken Room (Capacity 24)	\$250	Screened Porch (Capacity 12)	\$250
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Patio (Capacity 80)	\$300
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- The Room Rental Fee includes:

- Servers, Bartenders**

- All Linens, Votives**

- Tables, Captain Chairs**

- AV Equipment**

- Plates, Glasses, Flatware**

- Set Up and Tear Down**

- \$500 is the required deposit to hold the date for your event and is due within two weeks after booking. This deposit **will be applied to the balance of your bill.**

- A 20% gratuity will be added to the total bill. A 6.75% sales tax will be added where required.

- For the purposes of scheduling and procurement of food, we require a confirmed number of guests at least **fourteen (14)** days prior to the event.

Appetizers

Priced by the Piece

Mini Reuben Bites

Corned beef, sauerkraut & Swiss cheese

Meatballs

Choice of bourbon, barbeque, teriyaki sauces

Beef Satay

Skewers served with Asian peanut sauce garnished with scallions

Barbacoa Steak Tacos

Tortillas wrapped around seasoned sirloin steak and green, red and yellow peppers

Sirloin/Bacon/Gorgonzola

Sirloin tip, bacon, and gorgonzola cheese on a skewer

Chicken Satay

Chicken breast skewers served with Asian peanut sauce garnished with scallions

Lamb Lollipop

Single bone of a rack of lamb with a balsamic glaze

Bacon Wrapped Scallops

Jumbo Coconut Shrimp

Served with a grilled pineapple salsa

Salmon Turbans

Smoked salmon and a dollop of cream sauce on a bread round

Vegetarian Potsticker

Sausage Stuffed Mushroom

Vegetarian Stuffed Mushroom

Goat Cheese Phyllo Triangle

Spanakopita

Layers of spinach, phyllo & feta cheese

Bacon Wraps

Choice of dates or chestnuts

Chicken Lemon Grass Potsticker

Seasoned ground chicken with lemon grass and scallions wrapped in a wonton skin

Chicken Quesadilla

Flour tortilla with smoked chicken and cheese

Veggie Quesadilla

Southwestern style veggies, cheese, onions, and peppers in a tortilla

Mini Crab Cakes

Crispy bite size crab cakes made with bread, mayonnaise, and peppers served with dipping sauce

Beef Empanada

Ground beef, potatoes, & garlic baked or fried

Caprese Bites (Seasonal)

Platters

Priced in Servings for 10

Shrimp Cocktail

Served with cocktail sauce and lemon

Brie in Puff Pastry with Seasonal Fruit Garnish

Fresh (Seasonal) Fruit Platter

Vegetable Platter

Vegetables served with hummus or dill dip

Spinach & Artichoke Dip

Served with tortilla chips

Fresh Salsa and Chips

Served with tortilla chips

Charcuterie Board

Fine sliced meats, a variety of cheeses, garnished with dried cranberries, nuts, and served with fine mustards and fruit spreads

Chilled Roasted Vegetables

Assorted seasonal vegetables served with spicy white bean and avocado purée

Cheese Board

Swiss, cheddar and pepperjack cheeses served with assorted crackers

Beef Tenderloin Slider Platter

Soups and Salads

Soups

Tomato Basil Bisque
Broccoli and Cheddar
Ham and Bean
Butternut Squash
Chicken Noodle
Beef and Vegetable
Chicken and Wild Rice
New England Clam Chowder
Corn Chowder
Vichyssoise (chilled)
Gazpacho (chilled) (seasonal)

Salads

Mixed Greens
Wedge
Betty
Caesar
Caprese (seasonal)

Dressing Choices

Balsamic Vinaigrette
Raspberry Vinaigrette
Poppyseed
Bleu Cheese
Ranch

Side Dish Selections

Starches

Au Gratin
Mashed
Loaded Baked
Roasted Fingerlings
Roasted Garlic Red Skins
Roasted Sweet Potatoes
French Fries
Rice Pilaf
Wild Rice

Vegetables

Green Beans Almondine
Broccoli
Bourbon Carrots
Brussel Sprouts
Asparagus
Vegetable Medley

Pasta

Fettucine
Cheese Tortellini
Linguini
Cavatappi (spirals)

Sauces

Alfredo
Marsala
Florentine
Piccata
Marinara
Mushroom Cream

Desserts

Priced Per Person

Cake

Carrot with Cream Cheese Frosting
German Chocolate
Lemon
Strawberry Shortcake (seasonal)
Triple Chocolate

Cheesecake

Caramel & nuts or
mixed berry toppings

House Made Cookie

Lemon Bar

Fudge Brownie

Pie

Apple
Cherry
Chocolate Mousse
Key Lime
Mixed Berry
Pumpkin

Fruit Cobbler

Chocolate Molten Lava Cake

Vanilla Bean Ice Cream

Crème Brûlée

With fresh berries

**~~You May Bring in Your Own Desserts~~
They Must be Prepared by a Licensed Bakery**

+ \$1/guest for cutting and plating